

BRUNCH~SUNDAY, MARCH 14, 2010

BREAKFAST ITEMS SERVED UNTIL 1:30 PM

NORTHWEST SALMON AND POTATO HASH
Salmon, Peppers, Yukon Potatoes and Green Onions. Topped with Baked Eggs and Crème Fraîche. 11.95

CLASSIC TWO EGG BREAKFAST
Classic Presentation of Two Eggs any Style.
Served with Breakfast Potatoes. 7.95
Choice of Bacon, Ham or Sausage Patties. 8.95

JAKE'S CINNAMON FRENCH TOAST
Three Slices of Egg Batter Dipped Bread with Cinnamon, Griddled and Served with Fresh Strawberries. 9.95

RIBEYE STEAK AND EGGS
8oz Grilled Ribeye Steak and Two Eggs any Style. Served with Breakfast Potatoes. 15.95

BAKED CHORIZO FRITTATA
Homemade Mexican-Style Chorizo Sausage and Eggs, Slow Baked with Onions, Peppers, Tortillas and Jack Cheese. 8.95

SMOKED SALMON LOX, BAGEL AND CREAM CHEESE
Cold Smoked Norwegian Salmon served with a Toasted Bagel, Cream Cheese, Angel Hair Onions, Italian Capers and Sliced Tomatoes. 12.95

CONTINENTAL BREAKFAST
fresh fruit medley including cantaloupe, honeydew, pineapple and berries with a house baked muffin. 6.95

JAKE'S GRILL CLASSIC BUTTERMILK PANCAKES
Served with Warm Syrup and Butter. 8.95
Choice of Fresh Blueberries, Bananas or Candied Walnuts. 10.95

GRILLED IDAHO RAINBOW TROUT AND EGGS
Grilled Trout with Organic Local Braising Greens Topped with Crayfish Relish and Served with Jake's Breakfast Potatoes. 10.95

ROASTED TENDERLOIN STEAK SCRAMBLE
Asparagus, Caramelized Onions, Cherry Tomatoes and Smoked Gouda Cheese. Topped with Ancho Hollandaise. Served with Breakfast Potatoes. 11.95

TRADITIONAL EGGS BENEDICT
Toasted English Muffins topped with Canadian Bacon, Two Poached Eggs and Hollandaise, Served with Breakfast Potatoes. 9.95

DUNGENESS CRAB AND SHRIMP CAKE BENEDICT
Toasted English Muffins topped with Jake's Crab and Shrimp Cakes, Two Poached Eggs and Hollandaise, Served with Breakfast Potatoes 15.95

COUNTRY BENEDICT
Toasted English Muffins topped with Sausage Patties, Two Poached Eggs and Our Own Country Gravy 10.95

VEGETARIAN BENEDICT
Toasted English Muffins topped with Portobello Mushrooms, Tomatoes, Creamed Spinach, Two Poached Eggs and Béarnaise. Served with Breakfast Potatoes 10.95

BREAKFAST SIDES

Oatmeal or Juanita's Homemade Granola..... 4.95
Half Grapefruit..... 1.95
Fresh Seasonal Fruit Plate..... 5.95
Cold Cereal..... 3.95
Toast..... 1.95
Bacon, Sausage or Ham..... 3.95
Housemade Granola and Yogurt Parfait with Toast..... 5.95

LUNCH ITEMS SERVED AFTER 11:30AM

APPETIZERS, SOUP & SALADS

	Cup	Bowl
CLAM CHOWDER	4.45	5.95
SPLIT PEA	3.45	4.95
CLASSIC FRENCH ONION SOUP	6.45	
LITTLE CREEK OYSTERS, HOOD CANAL, WA.....	2.00ea	
JAPANESE HAMACHI WITH AVOCADO AND TRUFFLE OIL...	8.95	
MIXED GREEN SALAD.....	4.95	
DUNGENESS CRAB AND BAY SHRIMP CAKE.....	7.95	
FRIED CALAMARI	7.95	
CLASSIC SIDE CÆSAR SALAD.....	7.95	
AHI AND HAMACHI SASHIMI PLATE.....	7.95	

ENTRÉE SELECTIONS

SEARED OREGON REX SOLE
with Bay Shrimp, Cherry Tomatoes and Beurre Blanc..... 7.95

GRILLED NORTHWEST LING COD
Mediterranean Cous Cous and Sun-dried Tomato Feta Tapenade... 10.95

PARMESAN CRUSTED TILAPIA
with Crispy Capers, Seared Lemons and Beurre Blanc..... 9.95

GRILLED ALASKAN SOCKEYE SALMON
with Pesto, Rice Pilaf and Roasted Tomatoes..... 10.95

CHICKEN PARMESAN
Linguini, Roasted Tomato Sauce, Provolone and Parmesan 9.95

HERB GRILLED OREGON ROCKFISH
Parmesan Risotto, Greens, Chili and Chive Oils..... 9.95

TENDERLOIN BEEF PEPPER STEAK SAUTÉ
with Peppers, Onions and Demi-Glace..... 10.95

JAKES CLASSIC POT ROAST
Slow Roasted with Vegetables and Pan Gravy..... 9.95

HOISIN GRILLED MAHI MAHI
Sesame Rice, Stir Fry Vegetables and Wasabi Beurre Blanc 8.95

ENTRÉE SALADS

BLACKENED SALMON SALAD
Oranges, Capers and Spring Greens 10.95

DUNGENESS CRAB AND BAY SHRIMP LOUIE
A Classic Northwest Salad..... 15.95

JAKE'S CLASSIC CÆSAR SALAD
Grilled Chicken 10.95
Dungeness Crab and Shrimp Cakes..... 15.95

JAKE'S COBB SALAD
Your Choice of Dressing 11.95

ASIAN CHICKEN SALAD
Soy Mirin Vinaigrette, Vegetables, Crispy Noodles.....9.95

SWEET CHILI AND PRAWN SALAD
Peppers, Greens and Peanut Sesame Dressing..... 11.95

DUCK CONFIT SALAD
Greens, Hazelnuts, Roasted Shallots, and Craisins 10.95

JAKE'S CLASSICS & SANDWICHES

THREE CHEESE MACARONI AND CHEESE
with Toasted Bread Crumbs.....8.95
with Grilled Chicken 11.95

JAKE'S FRENCH DIP
Served Au Jus and French Fries.....8.95

BRIDGE PORT IPA BATTERED COD AND CHIPS
with Tartar Sauce and Cole Slaw 12.95

PULLED BBQ PORK SANDWICH
with French Fries8.95

JAKE'S GRILL 1/2 LB CHEESEBURGER
with French Fries I9.95

NIMAN RANCH PASTRAMI SANDWICH
on Light Rye 10.95

JAKE'S GRIDDLE SANDWICHES
Grilled Portobello, Fontina and Basil on Ciabatta.....7.95
Smoked Pork Loin, Smoked Mozzarella and Caramelized Onion.....7.95
Oven Roasted Turkey, Havarti and Basil Pesto7.95

Join us for
**Sippin' Saturdays
 (and Sundays)**

\$2.00 Mimosas

9am-4pm

Every Saturday & Sunday

~also~

Chandon Rose, CA N.V \$8.00/Glass

Veuve Clicquot Brut, Yellow Label, France \$15/Glass

Happy Hour Saturday 1:00pm-4:00pm

Happy Hour Sunday 3:00pm-Close

Cold Bottled Beer

Heineken, Corona, Bass Ale, Michelob Ultra,
 Amstel Light, Bud Light, Coors Light, Black Butte Porter
 Beck's Non Alcoholic, Bitburger Non Alcoholic

Draft and Micro Draft

Ninkasi Total Domination, Guinness Stout,
 Stella Artois, Blue Moon Belgium Ale, Coors Light,
 Deschutes Jubel Ale, MacTarnahan's Amber Ale,
 New Castle Brown Ale, Bridgeport IPA, Bridgeport Seasonal,
 Pyramid Haywire Hefeweizen, Deschutes Mirror Pond Ale

WINE BY THE GLASS

Glass

Chandon Rose, CA N.V.	8
Veuve Clicquot Brut, Yellow Label, France, N.V.	15
	5oz 8oz
Riesling, Chateau Ste. Michelle, Columbia, WA 08.....	58
Gewürztraminer, Snoqualmie, Columbia Valley, WA 08.....	69
White Zinfandel, Beringer, Napa, CA 08.....	58
Pinot Gris, Ponzi, Willamette, OR 08.....	913
Pinot Gris, Lange, Willamette, OR 07.....	812
Pinot Gris, Acrobat, OR 08.....	58
Sauvignon Blanc, Watermill, Columbia Valley, OR 06.....	812
Chardonnay, Hogue, Columbia, WA 08.....	58
Chardonnay, Sonoma-Cutrer, Russian River Ranches, CA 07.....	1015
Chardonnay, Shea Wine Cellars, Willamette, OR 07.....	913
Chardonnay, Chateau Ste. Michelle, Columbia, WA 07.....	610
Pinot Noir, Shea Wine Cellars, Willamette, OR 07... ..	1218
Pinot Noir, Viridian, Willamette, OR, 06/07.....	69
Pinot Noir, Willamette Valley Founder's Res., OR 07.....	1015
Pinot Noir, Panther Creek, Willamette Valley, OR NV.....	914
Merlot, 14 Hands, Paterson, WA 07.....	58
Merlot, Columbia Crest Grand Est, Columbia, WA 06.....	69
Hedges CMS, Columbia, WA 07.....	812
Zinfandel, Rosenblum, Sonoma, CA 09.....	69
Zinfandel, Troon Vineyards, Kubi, Applegate Valley, OR 08.....	912
Cabernet, Beaulieu Vineyards, Coastal Estates, CA 06.....	69
Cabernet, Sagelands, Columbia Valley, WA 07.....	812
Cabernet, Dumas Station Estate, Walla Walla, WA 05.....	1219
Ill Somms "Atlas", Napa Valley, CA 05.....	812

BLOODY MARY AND HER AFFAIRS

*We hand craft our Bloody Mary's using Salt, Pepper,
 Tabasco Sauce, Worcestershire Sauce and Tomato Juice.*

CLASSIC BLOODY MARY Hand crafted	7.00
BLOODY MONKEY with Hot Monkey Pepper Infused Vodka..... <i>(Hot Monkey Vodka is locally distilled in Portland, Oregon)</i>	7.00
BLOODY BULL Classic Bloody Mary with Beef Bouillon	7.00
BLOODY MARIA Substitute Tequila instead of Vodka	7.00
BLOODY MARTINI Classic Bloody Mary, served up.....	7.00
BLOODY CAESAR Clamato Juice, with a Jumbo Prawn Garnish.....	9.50
BLOODY BEER Add Tomato Juice and Spices to your favorite Beer	5.00

WEEKEND BRUNCH MENU

Grills were the rage downtown when women wore Gibson Girl dresses, boys wore knee pants, and men wore whiskers. It was a time when simplicity, service and honesty were the things that made America great. Jake's Classic American Grill recalls the spirit of that era, the first decade of the Twentieth Century, when cinemas had opened, the first transcontinental automobile race flashed to its finish line in Portland. On New Year's Eve, 1910, the Oregonian reported that 50,000 people thronged the streets and "in the grills every table was occupied."

Rebellious and avant-garde architect William Knighton capped the decade when he designed The Governor Hotel in 1909. He embellished the building with terracotta, a hand built, high-fired clay, and stamped it with his signature shield motif. He set terracotta figures of men and women on the roof and installed a mosaic floor and onyx wainscoting in the lobby. Over the intervening years, part of the mosaic floor was buried under seven layers of carpet, but it has been restored to its original brilliance as the floor of Jake's Grill. Renovated in 1992 and listed on the National Register of Historic Places, it is especially fitting that The Governor is the home of Jake's Grill because Knighton also designed the building that houses Jake's Famous Crawfish Restaurant, our sister restaurant.

Inspired by American tradition, Jake's Grill has taken a stand behind the finest meat and seafood served in a classic, uncomplicated style. Here you will find the best steak in the city - tender Filet Mignon, USDA Prime Top Sirloin, New York Steak - and of course, the best fresh seafood.

Like those early lumber barons, shipping company executives and steamship captains who once patronized The Governor, you know how you like your grill, and we aim to please you. Our classic bar serves hand-built, hand-mixed cocktails and a formidable selection of single malt whiskies. Like William Knighton, we have our own signature, and that signature is quality. We belong to the long-standing tradition of offering you superb food and service in an atmosphere of comfort.

Located just blocks away from Jake's Famous Crawfish, our sister restaurant, established in 1892, and the glitter of Broadway.

Jake's Grill is an American classic - Timeless, enduring and made for you.

Jake's Classic American Grill
 is open 7 days a week
 for breakfast, lunch and dinner.